



All products are trademarks of Nostalgia Products Group, LLC.
Worldwide design & utility patented or patents pending.
© 2011 Nostalgia Products Group, LLC.

www.nostalgiaelectrics.com

(rev. 06/27/11)



JFD100 SERIES

Cake Pop Bakery

Instructions and Recipes



CONTENTS

IMPORTANT PRECAUTIONS	3
IMPORTANT SAFEGUARDS	3
INTRODUCTION	4
PARTS & ASSEMBLY	5
HOW TO OPERATE	6
HELPFUL TIPS	7
CLEANING & MAINTENANCE	8
RECIPES	9
RETURNS & WARRANTY	14

SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz, 1300 Watts, ETL Approved

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs or appliance in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. Close supervision is necessary when any appliance is used by or near children.
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking

off parts and before cleaning the appliance.

13. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table, countertop or touch hot surfaces.
14. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
15. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
16. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
17. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
18. Extreme caution should be used when moving an appliance with hot food.
19. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
20. Pastries will be very hot. Use a spoon to carefully scoop them out.
21. Extreme caution must be used when opening and closing the Lid on this unit. Use an oven mitt or potholder when opening and closing the Lid for safety.

SAVE THESE INSTRUCTIONS!

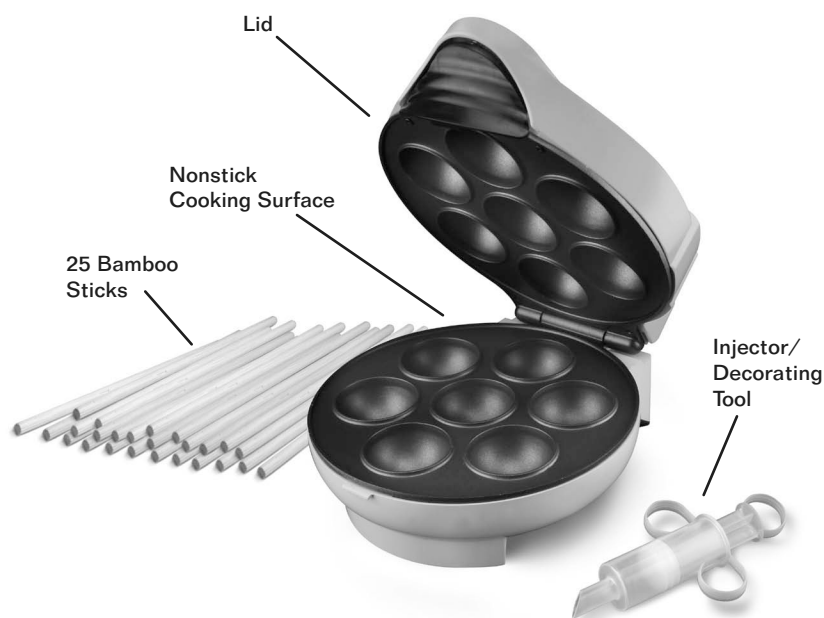
INTRODUCTION

Thank you for purchasing the CAKE POP BAKERY from Nostalgia Electrics™! Now you can cook delicious cake pops, donut holes and other pastries at home without even turning on an oven. Make different flavors of cake pops, jelly donuts, puff pancakes, mini cinnamon buns and more. It's great for snack time, party time or anytime! A handy injector and decorator is included to give your donuts a variety of fillings such as jelly, cream or caramel and to decorate your cake pops with colorful frosting. Delectable appetizers and h'ordeuvres are ready in minutes. Use your imagination and have fun!

PARTS & ASSEMBLY

Your CAKE POP BAKERY is already fully assembled.

Parts



Cord Location

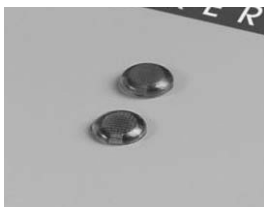
The cord wraps around the base of the CAKE POP BAKERY.

Please see **Important Safeguards** section for instructions about the cord & plug.



HOW TO OPERATE

1. Before first use, wipe down all surfaces with a damp cloth and dry.
2. The Nonstick Cooking Surface should be lightly coated with a small amount of vegetable oil. This can be applied with a paper towel or with a nonstick oil spray. The oil will help protect the nonstick quality of the cooking surface. This should be done periodically to maintain the nonstick quality.
3. Find a dry, suitable, level surface near an electrical outlet.
4. Preheat the appliance by closing the Lid and plugging into an electrical outlet.
5. When the power is on, the Red Power Light will come on. The Green Ready Light will stay off while the appliance is preheating.



6. The appliance should preheat for a minimum of 3 minutes. The Green Ready Light will turn on when the appliance is ready to cook.
7. While the appliance is preheating, you may prepare the ingredients for your donut holes.
8. Raise the Lid using an oven mitt or potholder to prevent accidental burns.
9. Fill each of the seven pastry wells in the Nonstick Cooking Surface with mixture.
10. Close the Lid using a potholder or oven mitt. Make sure Lid is locked.
11. Steam may be released from appliance during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.
12. The cooking time will range between 5-7 minutes, depending on the type of pastries being cooked and personal taste.
13. Once the pastries have completed cooking, raise the Lid with a potholder or oven mitt. Remove the pastries from the Nonstick Cooking Surface with a plastic or wooden spoon. **DO NOT** use metal utensils, as they may scratch and damage the Nonstick Cooking Surface.
14. If cooking more than one batch of pastries in a session, after removal of the first batch, lower the Lid to maintain heat until ready to cook the next batch.
15. As soon as you are finished cooking, unplug appliance and allow to cool.
16. Once the appliance is cool, following directions in Cleaning and Maintenance section to clean your **CAKE POP BAKERY**.

HELPFUL TIPS



NEVER leave the unit unattended while operating.

Smoking

During first use, you may notice slight smoking or a slight odor; this is normal with most new appliances. The smoking and odor is caused by the residues burning off the Nonstick Cooking Surface and the Heating Element. Allow the appliance to preheat until smoke and odor no longer exists.

Tips for Making Cake Pops

In order to make cake pops with your CAKE POP BAKERY, we recommend the following tips:

- Use a recipe for a denser cake like pound cake or cupcakes. Muffin mixes and sweet bread recipes also work well.
- Do not decorate cake pops until they have cooled completely.
- It is recommended that you dip one end of the bamboo sticks into frosting before inserting into the cooled balls of cake. This will help the cake adhere to the stick better.



Filling and Decorating the Pastries

When using the Injector to fill or frost pastries, make sure that pastries have cooled to the touch. Squeeze trigger of Injector slowly to prevent filling from overflowing and to get an even coating of frosting.



CLEANING & MAINTENANCE

Please take care of your CAKE POP BAKERY by following these simple instructions and precautions. Cleaning is a snap.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is cool before cleaning.
- Clean the upper and lower Nonstick Cooking Surface with a damp, non-abrasive cloth and dry.
- Wipe the exterior with a damp, non-abrasive cloth and dry.
- Disassemble Injector/Decorating Tool and wash in warm, soapy water. Dry with a non-abrasive cloth, or let air out.
- Bamboo Sticks are also reusable if wiped clean with a damp, non-abrasive cloth and allowed to dry thoroughly.
- DO NOT put any parts in a dishwasher.
- NEVER immerse appliance or cord in water.

It is that simple!

RECIPES

With the CAKE POP BAKERY you can create cake pops, donut holes, jelly filled donut holes and a variety of other pastries. You can even use pre-packaged mixes to create treats such as:

- Cookies
- Cinnamon Buns
- Muffins
- Brownies
- Puff Pancakes

Simply follow the directions on the box, fill the individual sections in the lower griddle, close lid and let cook for about 5-7 minutes. Soon you will have delicious snacks and desserts ready to serve.

Try coating the cake pops and donuts with frosting and add sprinkles or chocolate chips.

Be creative and ENJOY your CAKE POP BAKERY!

QUICK DONUT HOLES

- | | |
|--------------------------|---|
| • 2 Cups of Flour | Preheat the CAKE POP BAKERY as directed. |
| • ¼ Cup of Sugar | Mix dry ingredients. |
| • 1 Egg | Stir in buttermilk, vegetable oil and eggs. Beat with a fork. |
| • 1 Tsp. Salt | |
| • ½ Tsp. Baking Soda | Carefully pour into pastry wells. |
| • 1 Tsp. Nutmeg | Close the Lid and cook for 3-7 minutes until light golden brown in color. |
| • 1 Tsp. Baking Powder | Open Lid with a pot holder or oven mitt. |
| • ¾ Cups of Buttermilk | Remove each donut hole with wooden or plastic spoon. Place on plate and serve. |
| • ¼ Cup of Vegetable Oil | You may also choose to roll the donut holes in granulated sugar, powdered sugar or cover with frosting and sprinkles. |

Once cooled, donut holes can also be filled with jelly, chocolate, caramel, cream or a variety of fillings with the handy Injector.

Use your imagination and have fun!

CARAMEL BROWNIE BITES

- 1 Cup All-Purpose, Unbleached Flour
 - 2 Cups Packed Brown Sugar
 - $\frac{3}{4}$ Cups Butter, Softened
 - 3 Eggs
 - 1 Ounce (4 Squares) Unsweetened Chocolate, Melted
 - 1 Teaspoon Vanilla Extract
- Preheat the CAKE POP BAKERY as directed.
- In a large bowl, cream the butter, brown sugar and eggs together until light and fluffy.
- Stir in the unsweetened chocolate and vanilla until well blended.
- Mix in the flour.
- Carefully pour into pastry wells.
- Close the Lid and cook for 3-7 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each donut hole with wooden or plastic spoon. Place on plate and allow to cool.
- Once brownie bites have cooled to the touch, fill Injector with caramel. One at a time, puncture the brownie bites and slowly squeeze the Injector to fill with caramel.
- You will probably use $\frac{1}{3}$ Injector of caramel per brownie bite. Use more or less to taste.

BLUEBERRY MUFFIN MUNCHIES

- 2 Cups All-Purpose, Unbleached Flour
 - $\frac{1}{2}$ Cup Granulated White Sugar
 - 2 Teaspoons Baking Powder
 - 1 Cup Milk
 - 1 Egg
 - $\frac{1}{3}$ Cup Vegetable Oil
 - $\frac{3}{4}$ Cup Fresh Blueberries
- Preheat the CAKE POP BAKERY as directed.
- In a large bowl, stir together milk, egg and oil.
- Add flour, baking powder, sugar, and blueberries.
- Gently mix the batter just until blended.
- Carefully pour into pastry wells.
- Close the Lid and cook for 3-7 minutes until light golden brown in color.
- Open Lid with a pot holder or oven mitt.
- Remove each muffin with wooden or plastic spoon. Place on plate and serve.
- You may also choose to roll the muffins in granulated or powdered sugar.

VANILLA CAKE POPS

- ¼ lb. (1 stick) Butter
Preheat the CAKE POP BAKERY as directed.
 - ¼ Cup Vegetable Shortening
With a mixer, cream butter and shortening together.
 - 1½ Cups Sugar
Add sugar, a little at a time.
 - 3 Eggs
Add eggs, 1 at a time, beating after each addition.
 - 1½ Cups All-Purpose Flour
Stir dry ingredients together in a bowl and add to mixer alternately with milk, starting with the flour and ending with the flour.
 - ¼ Tsp. Salt
Mix in vanilla.
 - ¼ Tsp. Baking Powder
Carefully pour mixture into pastry wells.
 - ½ Cup Milk
Close the Lid and cook for 3-7 minutes, or until light golden brown.
 - ½ Tsp. Pure Vanilla Extract
Open Lid with a pot holder or oven mitt.
- Remove each cake ball with wooden or plastic spoon. Place on plate and allow to cool.
- Once cool, frost or decorate as desired.
Dip bamboo sticks into frosting and insert into cake ball to make cake pops.

CHOCOLATE CAKE POPS

- ¾ Cup Butter, Softened
Preheat the CAKE POP BAKERY as directed.
- 1½ Cups White, Granulated Sugar
Mix together the flour, cocoa, coffee, baking powder, and salt. Set aside.
- 2½ Eggs
In a large bowl, cream together the butter and sugar until light and fluffy.
- 1 Tsp. Pure Vanilla Extract
Beat in the eggs one at a time, then stir in the vanilla.
- 1 Tsp. Instant Coffee or Espresso Powder
Beat in the flour mixture alternately with the buttermilk.
- ½ Cup Buttermilk
Carefully pour into pastry wells.
- 1 Cup All-Purpose Flour
Close the Lid and cook for 3-7 minutes until light golden brown in color.
- ½ Cup Cocoa Powder
Open Lid with a pot holder or oven mitt.
- ¼ Tsp. Baking Powder
Remove each cake ball with wooden or plastic spoon. Place on plate and allow to cool.
- ½ Tsp. Salt
Once cool, frost or decorate as desired.
Dip bamboo sticks into frosting and insert into cake ball to make cake pops.

LEMON CAKE POPS

- 1½ Cups All-Purpose Flour Preheat the CAKE POP BAKERY as directed.
- 1½ Tsp. Baking Powder Sift together the flour, baking powder, salt and nutmeg. Set aside.
- ½ Tsp. Salt In a large bowl, cream together the shortening, butter and sugar until light and fluffy.
- ⅛ Tsp. Nutmeg Beat in the eggs one at a time, then stir in the sour cream, vanilla and lemon extract and lemon zest.
- ¼ Cup Vegetable Shortening Beat in the flour mixture alternately with the milk, mixing just until incorporated.
- ¼ Cup Butter, Softened Carefully pour mixture into pastry wells.
- 1 Cup White, Granulated Sugar Close the Lid and cook for 3-7 minutes, or until light golden brown.
- 2 eggs Open Lid with a pot holder or oven mitt.
- ¼ Cup Sour Cream Remove each cake ball with wooden or plastic spoon. Place on plate and allow to cool.
- ½ Tsp. Pure Vanilla Extract Once cool, frost or decorate as desired.
- ¾ Tsp. Lemon Extract Dip bamboo sticks into frosting and insert into cake ball to make cake pops.
- ½ Tsp. Lemon Zest
- ½ Cup Lowfat Milk

RED VELVET CAKE POPS

- ¼ Cup Butter Preheat the CAKE POP BAKERY as directed.
- ¾ Cup White, Granulated Sugar In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy.
- 1 Egg Mix in the eggs, buttermilk, red food coloring and vanilla.
- ½ Cup Buttermilk Stir in the baking soda and vinegar.
- 1 Tbsp. Red Food Coloring Combine the flour, cocoa powder and salt; stir into the batter just until blended.
- ½ Tsp. Vanilla Extract Carefully pour mixture into pastry wells.
- ¾ Tsp. Baking Soda Close the Lid and cook for 3-7 minutes, or until light golden brown.
- 1½ Tsp. Distilled White Vinegar Open Lid with a pot holder or oven mitt.
- 1 Cup All-Purpose Flour Remove each cake ball with wooden or plastic spoon. Place on plate and allow to cool.
- 2½ Tbsp. Unsweetened Cocoa Powder Once cool, frost or decorate as desired.
- ½ Tsp. Salt Dip bamboo sticks into frosting and insert into cake ball to make cake pops.

PUMPKIN CAKE POPS

- ½ Cup Vegetable Shortening
 - ¼ Cup Butter, Softened
 - ¾ Cup White, Granulated Sugar
 - ½ Cup Brown Sugar, Packed
 - 2 Eggs
 - 15 oz. (½ can) solid pumpkin
 - 1½ Cups All-Purpose Flour
 - 1½ Tsp. Ground Cinnamon
 - ½ Tsp. Baking Powder
 - ½ Tsp. Baking Soda
 - ½ Tsp. Salt
 - ½ Tsp. Ground Nutmeg
 - ¼ Tsp. Ground allspice
 - ¼ Tsp. Ground Ginger
- Preheat the CAKE POP BAKERY as directed.
- In a large mixing bowl, cream shortening, butter and sugars.
- Add eggs, one at a time, beating well after each addition.
- Beat in pumpkin.
- Combine the flour, cinnamon, baking powder, baking soda, salt, nutmeg, allspice and ginger; add to the creamed mixture just until combined.
- Carefully pour mixture into pastry wells.
- Close the Lid and cook for 3-7 minutes, or until light golden brown.
- Open Lid with a pot holder or oven mitt.
- Remove each cake ball with wooden or plastic spoon. Place on plate and allow to cool.
- Once cool, frost or decorate as desired. Dip bamboo sticks into frosting and insert into cake ball to make cake pops.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

CAKE POP BAKERY / JFD100 SERIES

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group LLC
1471 Partnership Dr.
Green Bay, WI 54304-5685
Customer Service
Phone: (920) 347-9122
Web: www.nostalgielectrics.com

Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgielectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgielectrics.com. This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.